

Avenue

SET MENU 2 courses 25 / 3 courses 30

(Available 12pm to 6.30pm Tue – Fri)

Dry-aged Beef tartare, charcoal dressing, smoked egg yolk, mushroom
ketchup, fried straw potatoes 304 kcal

Baked Crapaudine beetroot, pickled rose petals, pistachio, crème fraiche
V / VG on request 327 kcal

Chilled white gazpacho, baked celeriac, broad beans, lovage V 291 kcal

Barbecued Sussex cross lamb rump, Yorkshire rose barley salad, confit lemon
920 kcal

Olive oil poached salmon, crushed peas, asparagus, lovage velouté 554 kcal

Minestrone of summer vegetables, Borlotti beans, basil, aged parmesan broth
V / VG on request 394 kcal

Chilled vanilla rice pudding, English strawberries, Szechuan pepper V 393 kcal

Blood orange & pistachio tart, crème fraiche ice cream V 482 kcal

Farmhouse cheese selection V (£5 supplement) 566 kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.